

2005 DAILY CONTEST WINNERS

DAILY CONTEST SCHEDULE

August 23 - September 4, 2006

C&H Chocolate Cheesecake

- 1st Sally Sibthorpe
- 2nd Shelia Dill
- 3rd Susan Tite

Cooking w/ Michigan Wine

- 1st Natalie Williams
- 2nd Barbara Wheeler
- 3rd Sally Sibthorpe

Martha White Cornbread

- 1st Susan Tite
- 2nd Kim Short
- 3rd Kelly Bunting

Crisco "My Favorite Pie"

- 1st Kathleen Lucido
- 2nd Beverly Lloyd
- 3rd Susan Tite

Healthy Cooking with Apples

- 1st Sally Sibthorpe
- 2nd Emily Trittschler
- 3rd Patricia Anne Ryan

Pork Recipe Rally

- 1st Linda Spranger
- 2nd Kelly Bunting
- 3rd Emily Trittschler

Marvelous Muffins

- 1st Mary Ann Saint
- 2nd Linda Stanley
- 3rd Patricia Anne Ryan

Ghirardelli Chocolate Championship

- 1st Patricia Anne Ryan
- 2nd Diane Tite
- 3rd Kathleen Lucido

KC Masterpiece Memorable Meals

- 1st Barbara Wheeler
- 2nd Diane Tite
- 3rd Sally Sibthorpe

Pillsbury Refrigerated Pie Crust

- 1st Kelly Bunting
- 2nd Deborah Ernest
- 3rd Kathleen Lucido

Hidden Valley Ranch Family Friendly

- 1st Susan Tite
- 2nd Barbara Wheeler
- 3rd Kelly Bunting

Heritage Desserts

- 1st Martha Davis-Schirmacher
- 2nd Audrey Yee
- 3rd Patricia Anne Ryan

Saco Speciality Cake

- 1st Diane Tite
- 2nd Sally Sibthorpe
- 3rd Linda Stanley

Peanut Butter Challenge

- 1st Barbara Wheeler
- 2nd Sally Sibthorpe
- 3rd Linda Spranger

Scones & Crumpets

- 1st Sally Sibthorpe
- 2nd Diane Tite
- 3rd Kathleen Lucido

Fleischmann's Yeast

- 1st Barbara Wheeler
- 2nd Diane Tite & Rebecca DeBucca
- 3rd Linda Stanley

Baked Fruit Pies

- 1st Christine Ingles
- 2nd Beverly Lloyd
- 3rd Barbara Wheeler

Winners Cook-Off

- 1st Christine McDaniel
- 2nd Shelia Dill
- 3rd Kathleen Lucido

Wednesday
August 23, 2006

OPENING DAY

Homemade Wine Judging 11:00 a.m.
Cooking with Michigan Wine 3:00 p.m.

Thursday
August 24, 2006

COUNTY FAIR DAY

Saco Soup It Up 3:00 p.m.

Friday
August 25, 2006

Cooking with Honey 1:00 p.m.
Eagle Brand Cookie Bar Bonanza 4:00 p.m.

Saturday
August 26, 2006

Healthy Cooking - Turkey Burger 1:00 p.m.
Homebrew Competition 4:00 p.m.

Sunday
August 27, 2006

Go Bananas 1:00 p.m.
Ghirardelli Chocolate 4:00 p.m.

Monday
August 28, 2006

SENIOR DAY
Mystery Cook-Off (Celebrities) 3:00

Tuesday
August 29, 2006

KC Masterpiece 1:00 p.m.
Pillsbury Pie Crust 4:00 p.m.

Wednesday
August 30, 2006

GOVERNORS DAY
Hidden Valley Ranch 3:00 p.m.

Thursday
August 31, 2006

Vegetarian Sandwiches 11:00 a.m.
Ethnic Food 4:00 p.m.

Friday
September 1, 2006

Fleischmans Yeast Baking 11:00 a.m.
Peanut Butter Challenge 2:00 p.m.

Saturday
September 2, 2006

French Toast 11:00 a.m.

Sunday
September 3, 2006

Baked Fruit Pies 12:00 p.m.
Winners Cook Off - by Invitation 3:00 p.m.

DEPARTMENT VI DAILY CONTEST GENERAL RULES

Entry deadline per contest is the day before the contest, 12:00 noon.

ENTERING A DAILY CONTEST

- Entry Deadline - May enter contest up to the day before the contest, by 12:00 noon, unless otherwise specified.
 - Read each individual contest special entry requirements carefully.
 - Type your recipe on the recipe form found at the back of this book (copies may be made). This must be a completed recipe with complete instructions. Do not continue the recipe on back side of the form. **The only thing that should be on the back is your name, address, and phone #.** Please be sure to include your **City**. Bring the recipe with your exhibit on the day of the contest. The recipe is required to qualify for the food contests.
 - **WARNING -There will no longer be hand written recipes accepted for the contests. Recipes must be completed and brought with the entry at the time of delivery to the Community Arts Building for judging.**
 - Contest item must be delivered to the kitchen area **1/2 hour** before judging time unless there is a preparation time required and the contest so designates.
 - Your exhibit will be given a number and will be put into place for the judging by the contest supervisor. **NO ENTRIES WILL BE ACCEPTED ONCE JUDGING HAS STARTED. THIS WILL BE ENFORCED.** Previous years 1st place winners are not eligible to enter.
 - Judging criteria, depending on the contest, normally will include taste, originality/creativity, ease of preparation (Note: Ease of preparation will be scrutinized very carefully. Recipes have become too lengthy, in reality, the recipe should fill the front side of the recipe form only), texture, and visual appearance of entry. Presentation items are no longer needed to enhance your entry, unless the contest specifies.
 - 1st place winners exhibit will stay on display until such time that it should lose it's appetizing appeal.
 - Enter Gate A to drop off your entry (See Map in book). Your name will be on a list with the guard. You will be allowed a 15 minute drop off.
 - If you are planning on entering several contests, it is suggested that you purchase your parking passes ahead of time. There may not always be someone in the office to handle the passes during the fair.
- REMINDER:**
- **Do not enter exhibits containing raw/uncooked eggs (whites and/or yolk). Eggs must reach 160° degrees to be considered cooked.**

CLASS 8602 - 8610 -- HOMEMADE WINE

So you think your wine's pretty good????? So why not enter the **Amateur Wine Competition?** You've been making wine at home for a while, and friends and family tell you it's great, but you'd like to put it to the test. Now's the time to see if the professionals agree.

You're invited to be in the audience while your entry is being judged, hear the judges discuss the wines and talk with them after the competition. Judges will include faculty from the MSU Viticulture and Enology program and commercial winemakers.

Only wines made with fruit grown here in Michigan may enter; but if you don't grow vines in your backyard, there are vineyards that sell grapes to home winemakers. For a listing of vineyards in Michigan, visit www.michiganwines.com.

For more information about the competition, call the office of the Michigan Grape and Wine Industry Council at (517) 241-3415.

DATE: Wednesday, August 23, 2006

JUDGING TIME: 11:00 a.m.

ELIGIBILITY: 21 years of age & older

PLACE: Community Arts Exhibit Hall

ENTRY DEADLINE: 12:00 noon, August 22, 2006

Bring in **TWO (2)** 750 ml. bottles per entry - one for tasting, one for display. Bottles should be labeled by grape or produce variety and vintage. The produce used to make wine entered in this competition must be **100%** Michigan grown. Use of a commercial winery's equipment to produce this wine is prohibited.

Bottles should be brought in at least 1/2 hour before judging or if necessary, they may be brought in on August 1, 2, or 3 with other exhibits. Once judging has started, no more bottles will be allowed in the judging.

JUDGING CRITERIA:

Color, clarity, aroma, bouquet, sugar-acid-tannin balance, after taste and general overall quality.

The word **'Dry'** in the following classes refers to wines with less than 1% residual sugar - 10 grams/liter.

You may have more than one entry per class as long as it is an entirely different wine. Put your initials on the bottom of each bottle.

NOTE: A wine that has won previously in a Michigan State Fair competition is not eligible for re-entry.

Rosette to "Best of Show"

Awards

1st	2nd	3rd	4th
\$20	\$15	\$12	\$10

No. Class

- 8602 Dry Sparkling Grape Wine - less than 1.5% Residual Sugar
- 8603 Dry White Grape Wine - less than 1% Residual Sugar
- 8604 Dry Red/Rose/Blush Grape Wine - less than 1% Residual Sugar
- 8605 Dry Non-Grape Wine - Sparkling or Still
less than 1% Residual Sugar
- 8606 Semi-Dry/Sweet Sparkling Grape Wine
- 8607 Semi-Dry/Sweet White Grape Wine
- 8608 Semi-Dry/Sweet Red/Rose/Blush Grape Wine
- 8609 Semi-Dry/Sweet Non-Grape Wine - Sparkling or Still
- 8610 Fortified Wine - Any Type (Port, Sherry, etc.)



CLASS 8611 - COOKING WITH MICHIGAN WINE: PASTA

SPONSORED BY: Alice Diefenthaler, Program Coordinator

Deliver Entry and Recipe to the Kitchen Area 1 Hr before Judging, allowing 1/2 hr for preparation of recipe, if necessary. Preparation of recipe will be done in the judging area. Bring electrical cord if needed. Electricity will be provided. Allow for clean-up time before judging. No entries accepted after 2:30 p.m.

DATE: Wednesday, August 23, 2006

JUDGING TIME: 3:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: Michigan residents, at least 18 years of age

ENTRY DEADLINE: 12:00 noon, August 22, 2006

RULES:

- One entry per person
- Create a pasta dish using your favorite Michigan wine.
- Read Contest General Rules on page 42. Type the recipe, which must be an original on the recipe form, found on the website or at the end of this book, and add your name, address and telephone number on the back side. Bring in the recipe with the entry including the type and brand of wine used and the bottle of wine itself with complete instructions for the preparation, readily available ingredients, and standard measurements.
- All recipes become the property of the Michigan State Fair.

JUDGING:

Taste	30%
Appropriate Use	25%
Originality	25%
Visual Appeal	20%

PRIZES:

1st Prize	\$100
2nd Prize	\$ 50
3rd Prize	\$ 25



CLASS 8612 - "SOUP IT UP" Create Your Best with SACO

And you could win:

First Prize: \$150 Second Prize: \$100 Third Prize: \$75

Deliver Entries and Recipe to the Kitchen Area 1/2 hr. before judging

DATE: Thursday, August 24, 2006

JUDGING TIME: 3:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: Michigan Residents, 18 & over

AVAILABILITY OF PRODUCT: Krogers, Spartan, Kessell Food, Meijer

ENTRY DEADLINE: 12:00 noon, August 23, 2006

Soup lovers, this one's for you! SACO FOODS invites you to compete in the exciting "Soup it Up" contest. We are searching for the best soup recipes, hot or cold, that include SACO's Cultured Buttermilk Blend. Special creations can range from vegetable soups with dumplings to gourmet types like red pepper buttermilk bisque.

Entry Requirements:

1. If submitting a hot soup, it should be contained in an insulated container. Cold soup needs to be refrigerated up until contest judging time. With limited refrigeration space on site, contestant should take precautions to deliver soup that is a desirable temperature, yet safe for serving.
2. Recipes must be originals, created and named by the contestant. One entry per person is allowed.
3. When using SACO Cultured Buttermilk Blend, conversion for amount of blend and water used must be made in the recipe to reflect usage of the product.
4. Judging will be based on taste appeal (30%), original/creative use of SACO Cultured Buttermilk Blend in recipe (25%), appearance (25%), and ease of preparation (20%).
5. Recipes must be typed on the recipe form found in this book or on the website. Include name, address, city, state, zip, and telephone number on **back** of form and submit this form on contest day.
6. Receipt for purchase or UPC# from the canister of SACO Cultured Buttermilk Blend used in recipe **must** be submitted with entry to qualify.
7. Recipes become the property of **SACO FOODS INC.**, and the Michigan State Fair.
8. SACO FOOD, INC. reserves the right to edit recipes and publish winners' names, city and state. Address and phone number will remain confidential. SACO'S fine baking products are available nationwide or by calling 800-373-7226.



CLASS 8613 - COOKING WITH HONEY

SPONSORED BY:

SEMBA - Southeastern Michigan Beekeepers Assn'

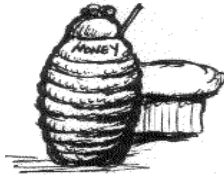
DATE: Friday, August 25, 2006

Time: 1:00pm

Place: Community Arts Exhibit Hall

Eligibility: any age

Entry Deadline: 12:00 noon, August 24, 2006



Prizes: 1st	2nd	3rd
\$100	\$75	\$25

- Make ANY kind of food, but it must be made with honey.
- Create a new recipe, or use an old favorite.
- Entry can be any type of food with honey, even a drink or a snack.
- **REMEMBER TO BRING YOUR RECIPE.** The recipe form can be found at the back of this book or on the Michigan State Fair website. Recipe must be typed, with name and address on the back.
- Deliver entry to the kitchen area 1/2 hour before judging time.



CLASS 8614 - COOKIE BAR BONANZA

Make Magic in Minutes! Bake your best cookie bar creation with Eagle Brand® Sweetened Condensed Milk. Blue ribbons, cash awards and other great prizes await the bakers of the best tasting, most creative and easy-to-make entries!

PRIZES

1st place...\$100 and 10 Free Product Coupons
 2nd place...\$75 and 10 Free Product Coupons
 3rd Place...\$50 and 10 Free Product Coupons
 Honorable Mention: Youth-Baked Cookie Bar (by contestant age 15 or under)...
 \$25 and 5 Free Product Coupons
 Each winner also receives an apron, ribbon and award certificate.

DATE: Friday, August 25, 2006

JUDGING TIME: 4:00 p.m.

PLACE: Community Arts Exhibit Hall

ENTRY DEADLINE: 12:00 noon, August 24

Deliver Entry and Recipe to the Kitchen Area 1 hr before Judging.

JUDGING CRITERIA

TASTE (Flavor & Texture) 40%

CREATIVITY (Inventive Use of Ingredients & Presentation) 40%

CONVENIENCE (A Clear Recipe with Simple Steps & Easy-to-Find Ingredients) 20%

Entries are judged by personnel the fair selects and their decisions are final.

COOKIE BAR BONANZA-continued CONTEST REQUIREMENTS

Create any original cookie bar using at least one (14-oz.) can of Eagle Brand® Sweetened Condensed Milk (regular, low fat or fat free varieties).

All recipes must be baked in a 13"x9" pan. Entries are to be prepared at home and delivered with your clear, typed recipe to the above location prior to judging time.

Contestants of any age are welcome to participate; limit one entry per person.

All creations will be judged together. The honorable mention goes to the top-rated creation baked by a youth (ages 15 and under). If a youth entry places 1st, 2nd or 3rd, the honorable mention winner will be selected from the remaining youth entries.

The top four winners receive their aprons and ribbons at judging and may be publicized. Prizes and/or certificates will be mailed directly to winners from Agnew Communications (The Blue Ribbon Group). Recipes should list ingredients with measurements and state the preparation steps. Include your name, age (if 15 or under) and contact information. All recipes must be submitted with an original label from one can of Eagle Brand®.

By submitting your entry, you accept all entry rules and agree to be bound by the judges' decisions, which will be final. You also agree that your recipe will become the property of Eagle Family Foods, Inc. (EFF), which reserves the right to edit, adapt, copyright, publish, and use it without compensation to you.

By participating, contestants also understand and accept the right of EFF to use contestant names, photos and recipes for publicity without compensation.

Employees of EFF, its affiliates, subsidiaries and families of each are not eligible to participate in this contest.

Taxes on prizes are the responsibility of the winner.

For product information, visit www.eaglebrand.com.

CLASS 8615 - HEALTHY COOKING Turkey Burgers - in 30 Minutes

SPONSORED by:

Ronald & Beverly Hatcher - Royal Oak, MI

Deliver Entry and Recipe to the Kitchen Area 1 hr. before Judging, allowing 1/2 hr for preparation of recipe, if necessary. **Preparation of recipe will be done in the judging area. Bring your own pan or inside grill for cooking and electrical cord if needed.** Electricity will be provided. Allow for clean-up time before judging. No entries accepted after 12:30 p.m.

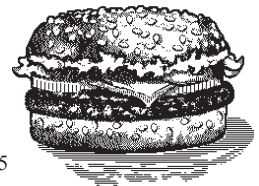
DATE: Saturday, August 26, 2006

JUDGING TIME: 1:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: any age

ENTRY DEADLINE: 12:00 noon, August 25



First Prize: \$100 Second Prize: \$30 Third Prize: \$20

- Anyone can do a burger, but can you make it taste good?
- Today's living requires that we eat healthy as much as possible. So turkey it is. Create a tasty and attractive turkey burger and add ingredients to compliment the burger.
- Serve your burger with the bread or bun of your choice.
- Your choice of relishes to be included with Presentation.
- Enter recipe on form found in the back of this book or on the website.
- **JUDGING CRITERIA:**

Nutritional Information.....10 Extra Points

Taste.....40 Points

Originality.....20

Appearance.....10

Ease of Preparation.....20

Presentation10

Total100 Points +10 extra

<p align="center">CLASS 8616- 8643 HOME BREW COMPETITION</p>

DATE: Saturday, August 26, 2006
PLACE: Community Arts Exhibit Hall
JUDGING TIME: 4:00 p.m.
ENTRY DEADLINE: August 4, 2006

Entry Fee: Online Entry: \$13 for three (3) entries and \$ 3.00 for each additional entry. Paper entry: \$15 for three (3) entries and \$5.00 for each additional entry.

Example: the cost of five (5) on line entries would be \$19.00. The cost of five (5) paper entries would be \$25.00. Checks must be made payable to Phil Kitkowski, Competition Director.

Entries, including payment and documentation, will be due between July 10 and August 4, 2006. Drop off and mailing locations, as well as complete rules and regulations, can be found at:

www.msfbrew.com

AWARDS:

Best of Show - Rosette
 1st - Ribbon
 2nd - Ribbon
 3rd - Ribbon
 HM - Ribbon

STATE FAIR #	CLASS	BJCP #
8616	Light Lager	1
8617	Pilsner	2
8618	European Amber Lager	3
8619	Dark Lager	4
8620	Bock	5
8621	Light Hybrid Beer	6
8622	Amber Hybrid Beer	7
8623	English Pale Ale	8
8624	Scottish & Irish Ale	9
8625	American Ale	10
8626	English Brown Ale	11
8627	Porter	12
8628	Stout	13
8629	IPA	14
8630	German Wheat & Rye Beer	15
8631	Belgian & French Ale	16
8632	Sour Ale	17
8633	Belgian Strong Ale	18
8634	Strong Ale	19
8635	Fruit Beer	20
8636	Spice/Herb/Vegetable Beer	21
8637	Smoke and Wood Aged Beer	22
8638	Speciality Beer	23
8639	Traditional Mead	24
8640	Melomel	25
8641	Other Mead	26
8642	Standard Cider & Perry	27
8643	Speciality Cider & Perry	28

Detailed style descriptions are available from the Beer Judge Certification Program web site: <http://www.bjcp.org>

This competition is sanctioned by the Beer Judge Certification Program (BJCP). Entry forms and detailed instructions for entry can be obtained from the competition web site: www.msfbrew.com, your local home brew supply shop, or from the Competition Director, Phil Kitkowski. 248.735.5596, or msf.brew@gmail.com.

– HOME BREW Continued –

Any Michigan made, non-commercial, home produced beer, mead or cider is eligible for entry. Enter as many beers as you like, but you are limited to one entry per BJCP subcategory. Each entry must consist of two (2) bottles of at least 10 ounces with no labels or identifying marks. Caps should be blackened with a marker. Attach a bottle form to each bottle with a rubber band. Do not use glue or tape. Entries that do not follow these guidelines will be disqualified at the discretion of the Competition Director. All decisions are final.

The first round of judging will take place on or about the second week of August prior to the fair. The Best of Show Judging and Awards Presentation will take place during the State Fair on Saturday, August 26, at 4 pm in the Community Arts Exhibit Hall. The Beer Judge Certification Program 50 point scale will be used to evaluate beers. The Best of Show winner will receive an engraved glass carboy and a prize from Pico Brewing Systems. The home brewer with the most winning entries (1st, 2nd or 3rd) will receive the Rex Halfpenny Award. The AHA sanctioned Homebrew Club with the most winning entries will receive the Michigan State Fair Home Brewer Club of the Year Award. Winners will be announced at the Michigan State Fair after the Best of Show Judging. Judging results will be available at the Awards Presentation or will be mailed after the competition. All first place winners will have their recipes published.

Complete and up to date rules and regulations will be available at msfbrew.com.

CLASS 8644 - GO BANANAS!**SPONSORED BY:** Sally Sibthorpe and Barbara Wheeler

Deliver Entry and Recipe to the Kitchen Area 1/2 hr. before judging

DATE: Sunday, August 27, 2006**JUDGING TIME:** 1:00 p.m.**PLACE:** Community Arts Exhibit Hall**ELIGIBILITY:** No age limit-everyone welcome**ENTRY DEADLINE:** 12:00 noon, August 26, 2006**PRIZES:**

1st Place	2nd Place	3rd Place
\$100	\$30	\$20

RULES:

- Prepare your tastiest sweet or savory dish that includes bananas as a main ingredient. No banana bread or pie, please...we want you to get creative!
- No age restrictions...everyone is welcome to enter.
- Type your original recipe on the recipe form found at the back of this book or on the website. On the back side of the form, put your name, address and phone number.
- **JUDGING CRITERIA:**

Overall Taste.....	50%
Banana Flavor.....	20%
Creativity.....	20%
Appearance	10%

**CLASS 8645 -GHIRARDELLI
CHOCOLATE CHAMPIONSHIP**

Ghirardelli Chocolate Company invites you to participate in a chocolate championship with your most decadent chocolate recipe for a dessert or treat. Create your best entry using at least one of the Ghirardelli premium baking products (chocolate chips, bars and/or cocoa). Enjoy baking in Ghirardelli's chocolate intensity for the opportunity to win \$150 and a beautiful Ghirardelli chocolate gift basket!

Deliver Entry and Recipe to the Kitchen Area 1/2 hr. before judging.

DATE: Sunday, August 27, 2006**JUDGING TIME:** 4:00 p.m.**PLACE:** Community Arts Exhibit Hall**ELIGIBILITY:** Any person age 18 or older at time of contest**ENTRY DEADLINE:** 12:00 noon, August 26, 2006**PRIZES**

1st Prize\$150 and Ghirardelli Gift Basket

2nd Prize\$50 and Ghirardelli Gift Basket

3rd PrizeGhirardelli Gift Basket

Each winner will also receive a ribbon, apron, and award certificate.

BONUS PRIZE

Enter the contest for a special surprise!

An additional Ghirardelli prize will be awarded to one randomly selected contest entrant.

JUDGING:

Taste (overall and chocolate taste).....	40%	Originality/Creativity.....	30%
Appearance.....	20%	Ease of Preparation	10%

CONTEST REQUIREMENTS:

- Recipe must be original. For baking tips, recipe ideas and product information, go to www.ghirardelli.com
- Limit one entry per person.
- Create your best recipe using at least one Ghirardelli baking product and no more than 10 other ingredients.
- Each recipe must be homemade (no mixes), named, original, unpublished, the sole property of entrant and not previously submitted to any other contest.
- Entries must be submitted with 1) one Ghirardelli label, and 2) the recipe **typed** on the recipe form found in the back of this book or on the Michigan State Fair website. The contestants name, street address, and phone number must appear on the back of the entry form.
- Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
- All recipes become the sole property of Ghirardelli. Ghirardelli reserves the right to edit, adapt, copyright, publish, and use any or all of the recipes including for publicity, promotion, or advertising, with no compensation.
- Ghirardelli is not responsible for lost, stolen, illegible, misdirected or late entries. By entering the contest, exhibitor accepts and agrees to these requirements and the decisions of the judges, which shall be final.
- The Contest is intended for amateur bakers only. Professional bakers or those who earn income from baking may not enter the contest. Ghirardelli employees and their family members are not eligible to compete.
- Taxes are the responsibility of the winner.
- The 2005 first place winner is not eligible to compete in 2006.



CLASS 8646 - KC MASTERPIECE® MEMORABLE MEALS CONTEST

SPONSORED BY: HV Food Products Company, Oakland, CA

**The makers of KC Masterpiece® want your recipe to
Get Noticed!**

**Use the exciting flavor of barbecue sauce to create recipes
everyone will talk about and keep coming back for. Your
creation could be worthy of getting noticed by the makers of
KC Masterpiece®.**

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before judging.

DATE: Tuesday, August 29, 2006

JUDGING TIME: 1:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: 18 years of age and a legal US resident

ENTRY DEADLINE: 12:00 noon, August 28, 2006

PRIZES FOR TOP THREE WINNERS

First Place: \$150 Second Place: \$75 Third Place: \$25

SAVOR THE FLAVOR FACTORS

Flavor: 50%	Ease of Creation: 25%	Presentation: 25%
Taste	Simplicity	Creativity

Recipes will be judged by personnel chosen by the fair, whose decision is final. While supplies last at judging, the first 20 contestants to enter will receive a coupon valid for a free bottle of KC Masterpiece barbecue sauce.

RULES:

- Limit one entry per person.
- Enter any prepared recipe: appetizer, baked main dish, side dish, or other food creation using any meat, poultry, fish or seafood, etc. (any amount) and using at least one half cup of any KC Masterpiece brand barbecue sauce including Original, Hickory Brown Sugar, Honey Smoke, Spicy Original, Hickory, Steakhouse, Honey Teriyaki, Mesquite, or Classic Blend Flavors.
- Each recipe must be named, original, and unpublished, the sole property of entrant and not previously submitted in any other recipe contest.
- Recipe should list ingredients, with measurements, and state preparation instructions with baking/cooking times and number of servings.
- Recipe, name, address and phone numbers must be typed on an 8 1/2" by 11" sheet of paper (recipe form found at the end of this book or on the website) and be submitted with entry. Attach proof of KC Masterpiece sauce as an ingredient (package label or other).
- All recipes become the sole property of the HV food Products Company, which reserves the right to edit, adapt, copyright, publish and use any or all of the recipes. By participating, contestants agree to sign a publicity release if requested and that The HV Food Products Company reserves the right to use the contestant names and photos for publicity, promotion, or advertising without compensation.
- The HV Food Products Company is not responsible for lost or illegible recipes.
- Taxes on prizes are the responsibility of the winner.
- Employees of The HV Food Products Company, its affiliates, subsidiaries and families of each are not eligible to participate in this contest.



CLASS 8647 - PILLSBURY

SPONSORED by: General Mills Sales, Inc.

PILLSBURY REFRIGERATED PIE CRUST CHAMPIONSHIP

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before judging

DATE: Tuesday, August 29, 2006

JUDGING TIME: 4:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: Michigan Residents, 18 years and over

ENTRY DEADLINE: 12:00 noon, August 29, 2006

1st Prize: \$200, a commemorative gift and a chance to win a \$1,000 grand prize (as selected from all first place state fair Refrigerated Pie Crust Championship winners)

2nd Prize: \$100

3rd Prize: \$50

Plus, each winner will receive a ribbon, an award certificate and a Pillsbury apron.

\$1,000 GRAND PRIZE

The Pillsbury Refrigerated Pie Crust Championship will award \$1,000 to one grand prize winner selected from all first-place winning recipes from its contests nationwide.

CONTEST RULES

General Mills Sales, Inc. ("General Mills") invites you to participate in a special pie baking championship to create your favorite two-crust fruit pie using Pillsbury Refrigerated Pie Crusts, which is now available rolled instead of folded.

- All pies must use one package of Pillsbury Refrigerated Pie Crusts (two Crusts), include fruit in the filling and be baked in a nine-inch pie pan or a nine- or ten-inch tart pan. **NOTE:** Entrants can use either the original folded or new rolled pie crust; use whichever product is available in your grocery store leading up to the State Fair contest.
- Pies must be baked at home and brought to the Community Arts Building by 2:30 p.m. on August 16, 2005
- Recipes will be judged on taste (30%), appearance (25%), creativity (25%), ease of preparation (10%), and general appeal (10%).
- Each contestant may enter only one pie.
- Each recipe must be **TYPED** on the recipe form found at the back of this book or on the website. Include your name, address, and phone number on the back of the form. All recipes must be submitted with an original UPC label from one package of **Pillsbury Refrigerated Pie Crusts**.
- By submitting your pie and recipe, you accept all Contest rules and agree to be bound by the judges' decision, which will be final. You also agree that your recipe will become the property of General Mills and General Mills reserves the right to edit, adapt, copyright, publish, and use any or all of them including for publicity, promotion, or advertising, without compensation to you. Winners will be asked to sign a release before receiving their cash prize.
- Employees of General Mills, its parent, affiliates, subsidiaries, agencies, and members of their immediate households are not eligible to enter or win.
- Taxes are the responsibility of the winner. This contest is void where prohibited or otherwise regulated by law.
- The 2005 first place winner is not eligible to enter or win the 2006 Contest.



CLASS 8648
HIDDEN VALLEY®THE ORIGINAL RANCH®
SALAD DRESSING & SEASONING MIX
“FAMILY FRIENDLY FOOD” CONTEST

SPONSORED BY: The HV Food Products Company, Oakland, CA

The makers of Hidden Valley® dressings are searching for America's most Family Friendly Food. Create a crowd-pleasing appetizer, classic casserole, sizzling stir-fry or other family favorite. Include The Original Ranch® flavor of Hidden Valley® Dressing & Seasoning Mix and compete for cash and awards in America's "Hidden Valley® Family Friendly Food Contest."

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Wednesday, August 30, 2006

JUDGING TIME: 3:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: Must be 18 years of age and a legal US resident.

ENTRY DEADLINE: 12:00 noon, August 29, 2006

Prizes

1st Place: \$200 2nd Place: \$100 3rd Place: \$50

National grand prize: \$1,000 cash plus an engraved memento.

Each winner also receives a ribbon, award certificate and apron.

The first 20 contestants to enter will receive a coupon valid for a free packet of Hidden Valley®The Original Ranch®Dressing & Seasoning Mix.

JUDGING CRITERIA

All Family Appeal: 40% Taste Appeal: 40% Appearance: 10%
 Ease of Preparation: 10% . Recipes will be judged by personnel
 chosen by the fair, whose decision is final.

RULES:

- Limit one entry per person.
- Entries may be any "Family Friendly Food," including appetizers, stew, stir-fry, casserole, vegetable pasta or other prepared dish. All entries must be created with at least one (1 oz.) packet or 2 or more Tbsp. of Hidden Valley®The Original Ranch® Salad Dressing and Seasoning Mix.
- Recipe must be homemade, no mixes. Each recipe must be named, original, and unpublished, the sole property of entrant and not previously submitted in any other Hidden Valley® Contest.
- Recipe, name, address and phone numbers must be typed on an 8 1/2" by 11" sheet of paper (recipe form found at the back of this book or on the State Fair website) and be submitted with entry. As proof of ingredient, attach Hidden Valley® dressing package label to recipe.
- Recipes should list ingredients with measurements and state preparation instructions with baking/cooking times and number of servings.
- All recipes become the sole property of The HV Food Products Company which reserves the right to edit, adapt, copyright, publish and use any or all of the recipes. By participating contestants agree to sign a publicity release if requested and that The HV Food Products Company reserves the right to use the contestant names and photos for publicity, promotion, or advertising without compensation.

HIDDEN VALLEY - continued

- The HV Food Products Company is not responsible for lost or illegible recipes.
- Taxes on prizes are the responsibility of the winner.
- The 2005 first place winners are not eligible to compete in 2006.
- Employees of the HV Food Products Company, its affiliates, subsidiaries and families of each are not eligible to participate in this contest
- This contest is sponsored by The HV Food Products Company, Oakland, CA.

National Grand Prize

The grand prize winner (selected from first place winning recipes using the judging criteria described above) will be notified by phone no later than January 31, 2007. The name of the national grand prize winner and the winning recipe will be available by sending a self-addressed envelope to Agnew Communications, Inc. Attn: Hidden Valley, 324 Lake St., Excelsior, MN 55331



CLASS 8649 - VEGETARIAN SANDWICH**SPONSORED BY - Arlene Boyer**

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Thursday, August 31, 2006**TIME:** Preparation can be done in the kitchen area from 11:00 a.m. until 12:00p.m.; judging begins at 12:00p.m.**PLACE:** Community Arts Exhibit Hall**ELIGIBILITY:** Any age**ENTRY DEADLINE:** 12:00 noon, August 30, 2006**PRIZES****1st Place: \$100 2nd Place: \$30 3rd Place: \$20****RULES:**

- Create a sandwich WITHOUT using meat, fish, or poultry.
- Use Whole Grain breads, pitas, buns, or wraps.
- Do NOT use margarine, Worcestershire sauce, or any Asian-type sauces, as they often contain hidden animal products.
- If using cheese, the cheese must be organic. Provide proof of such, if applicable.
- Be creative! Use fruits, vegetables, hummus, sauerkraut, beans, etc.
- Bring enough food for the completion of at least 2 sandwiches - enough food must be provided for 3 judges and also for display.
- Recipe must be typed on the form found at the back of this book or on the website. Put your name and address on the back side of the form.

JUDGING CRITERIA

- Taste Appeal 50%
- Originality 30%
- Visual Appearance of Dish 10%
- Presentation 10%

CLASS 8649 - ETHNIC DISH**SPONSORED BY - Carlson Management Service
Carol Carlson -**

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Thursday, August 31, 2006**JUDGING TIME:** 4:00 p.m.**PLACE:** Community Arts Exhibit Hall**ELIGIBILITY:** Any age**ENTRY DEADLINE:** 12:00 noon, August 30, 2006**1st Place: \$100 2nd Place: \$50 3rd Place: \$25****RULES:**

- We are all proud of our ethnic background as well as the food traditions that have been passed on to us. Now is the time to give us a sample of that food.
- Create a **main dish** that represents your ethnic background. Include a recipe, indicating whether the recipe is original or a revised recipe.
- **Presentation:** You will be allowed 3' of table space. Bring a table covering or place mat for your area and any other items representing your ethnic background. Include with your presentation a 3x5 stand up card (wood blocks will be available if needed) with information regarding the dish you are entering. Card should include your ethnic heritage/background as well as a personal account or information about the dish.
- Recipe must be typed on form found in this book or on the website.

JUDGING CRITERIA

- Taste Appeal 50%
- Presentation 30%
- Visual Appearance of Dish 10%
- Originality of Recipe 10%

**CLASS 8650 - FLEISCHMANN'S
YEAST "BEST-EVER BAKING" CONTEST****SPONSORED BY: ACH Food Companies, Inc.**

Baking for Blue Ribbons and RecipEase! Come up with a new baked good recipe you believe is award worthy. Bring your baked entry with your recipe for judging at the fair! Fleischmann's Yeast will give top awards: \$150 for first place, \$75 for second and \$50 for third, plus an Honorable Mention this year: \$25 for the "best tasting" recipe that is Prep to Oven in under 30 minutes.

Deliver Entry and Recipe to the Kitchen Area 1/2 hr. before judging

DATE: Friday, September 1, 2006**JUDGING TIME:** 11:00 a.m.**PLACE:** Community Arts Exhibit Hall**ELIGIBILITY:** Adults 19 & over**ENTRY DEADLINE -** 12:00 noon, August 31, 2006**PRIZES/JUDGING****CLASS 8643**

First Place: \$150 Second Place: \$75 Third Place: \$50

Entries judged on flavor (40%), texture (20%) appearance (20%) and creativity (20%). The top three winners will receive a ribbon, an award certificate and apron.

HONORABLE MENTION for the TOP CHOICE among Rapid RecipEase designated entries: \$25. The Best Tasting (100%) Oven-Baked Entry (30 minutes or under for preparation time. See below.) Honorable Mention winner will receive \$25, an award certificate and apron. Each fair selects their judges for this competition. Their decisions are final.

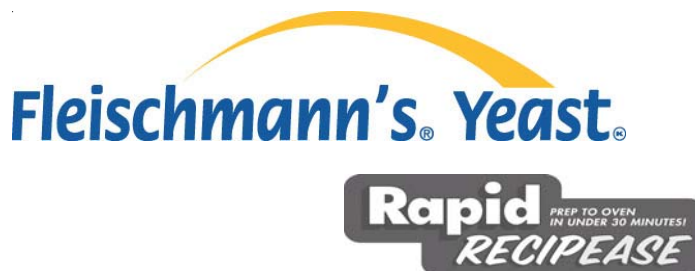
THREE GRAND PRIZES: \$1000 EACH!

Three Grand Prizes (\$1000 each) will also be awarded by contest sponsor ACH Food Companies, Inc. (ACH). Based on the same judging criteria at the fairs and selected out of all winning recipes, ACH Test Kitchens will select one grand prize recipe in each U.S. region of participating fairs, divided as the Northern U.S., Central U.S., and Southern U.S. The three grand prize winners will be notified by January 31, 2007.

ENTRY REQUIREMENTS

- Entries must be original and baked with **Fleischmann's Yeast** (RapidRise, Active Dry or Bread Machine Yeast). Clearly type your recipe, listing ingredients, amounts, and step by step baking instructions. Include your name, age and contact information.
- To be eligible for the "Rapid RecipEase" Honorable Mention, note the time it takes in minutes to prepare it for the oven, use only RapidRise Yeast and no more than 3 envelopes in recipe.
- All recipes entered become the property of ACH and may be published.
- Fair contest supervisors will forward all winning recipes for grand prize judging.
- Taxes are the responsibility of the winner.
- The 2005 1st place Fleischmann's Yeast winners are not eligible to compete in 2006.
- Participating fairs in each region are pre-selected by Fleischmann's Yeast and ACH Food Companies, Inc. (ACH).

The grand prize recipes will be available after February 1, 2007, by sending a self-addressed, stamped envelope to Agnew Communications, Attn: Fleischmann's Yeast '06, 3208 W. Lake Street #14, Minneapolis, MN 55416.



CLASS 8651 - PEANUT BUTTER CHALLENGE**SPONSORED by: Diane Tite & Linda Stanley**

Deliver Entry and Recipe to the Kitchen Area 1/2 hr before Judging

DATE: Friday, September 1, 2006**JUDGING TIME:** 2:00 p.m.**PLACE:** Community Arts Exhibit Hall**ELIGIBILITY:** Michigan residents 13 years of age & over**ENTRY DEADLINE:** 12:00 noon, August 31, 2006

1st Prize	2nd Prize	3rd Prize
\$100	\$30	\$20

RULES:

- Enter contest on entry form found in this book.
- Type recipe on the recipe form found in the back of this book or on the website, and attach your name and complete address and telephone number on the back side of the recipe form
- Must be an original recipe. The recipe may be either savory or sweet.
- Any type of Peanut Butter is allowed. e.g. smooth, crunchy etc. but you must use at least 1 cup of peanut butter.
- If your recipe is one that will be cut into pieces, you must have at least 6 for judging.

CLASS 8652 - FRENCH TOAST**SPONSORED BY - WOODBRIDGE STAR BED AND BREAKFAST
Alan Reid and Stephen Tezyk - Detroit**

Deliver Exhibit and Recipe to the Kitchen Area 1/2 hr. before judging

DATE: Saturday, September 2, 2006**JUDGING TIME:** 11:00 a.m.**PLACE:** Community Arts Exhibit Hall**ELIGIBILITY:** Michigan residents, Amateur or Professional**ENTRY DEADLINE:** 12:00 noon, September 1, 2006**PRIZES:**

1st Place	2nd Place	3rd Place
\$100	\$30	\$20

RULES:

- French Toast: Make your favorite French Toast. You will need to bring your own fry pan if needed.
- 10 extra points for homemade syrup, jam, or jelly.
- Type recipe on the recipe form found in the back of this book or on the website and attach your name and complete address and telephone number on the back side of the recipe form.
- Recipes become the property of Woodbridge Star Bed and Breakfast and the Michigan State Fair.

JUDGING CRITERIA:

Taste.....	60 pts
Creativity.....	20 pts
Appearance.....	20 pts

10 extra points added to score if using homemade syrup, jam, or jelly.



CLASS 8653 - BAKED FRUIT PIES**SPONSORED BY - THE COMMUNITY ARTS DEPARTMENT**

Deliver Exhibit and Recipe to the Kitchen Area 1/2 hr. before judging or your pie may be brought in Saturday between 6:00 and 8:00 p.m.

DATE: Sunday, September 3, 2006

JUDGING TIME: 12:00 p.m.

PLACE: Community Arts Exhibit Hall

ELIGIBILITY: Michigan residents, ages 13 and up

ENTRY DEADLINE: 12:00 noon, September 2, 2006

PRIZES:

1st Place	2nd Place	3rd Place
\$100	\$30	\$20

RULES:

- Enter contest on entry form in the back of this book.
- Type your recipe on the recipe form found in the back of this book or on the website and add your name and complete address and telephone number on the back side of the recipe form. Include recipe for crust if made from scratch.
- Use a 9" pie tin.
- Two (2) crust pie.
- No raw eggs in finished product. (Eggs must reach 160 degrees in order to be considered cooked)
- Ten (10) extra points for the use of fresh fruit.

CLASS 8654 - WINNERS CHALLENGE**SPONSORED BY - Kitchen Craft****EIGHTH ANNUAL
WINNERS COOK-OFF CHALLENGE****By Invitation Only
STIR-FRY****SPONSOR: Kitchen Craft
AWARD****"WOK" to First Place**

DATE: Sunday, September 3, 2006

PLACE: Community Arts Exhibit Hall

CONTEST TIME: 3:00 p.m.

R.S.V.P. - August 1, 2006

PARTICIPANTS:

2005 1st Place winners of the Daily Cooking Contests

Create a stir-fry of your choosing, whether it include beef, pork, chicken, seafood, sauces, or strictly vegetables. You may serve your stir-fry alone or with rice, noodles, or any other accompanying food.

RULES:

1. Confirm your participation on the entry form by entering Class #8654 and name of the contest you won 1st place in the previous year.
2. Electricity will be provided.
3. You will be allowed up to 1/2 hour preparation time prior to cooking to prepare your area and food for stir-frying.
4. Cooking will begin at 3:00 pm. Stir-fry dishes will be judged in the order of completion.
5. If food needs to be kept cold prior to stir-frying, bring in a small cooler, as refrigeration will not be available.
6. Supply your own cooking facility and ingredients.
7. Plates and forks will be furnished.
8. Complete the recipe form at the back of the book or on the website. Do not add your name on the recipe, as we will identify your recipe by a number given to you by the kitchen attendant.

JUDGING CRITERIA:

Judging will be based on the percentage system of 1-100. The person with the highest percentage is the winner of the 2006 Cook-off.

- | | |
|----------------------------|-----|
| 1. Originality | 50% |
| 2. Taste | 30% |
| 3. Ease of Preparation | 10% |
| 4. Appearance/Presentation | 10% |